

# White IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4.5 kg (81.8%)	81 %	4
Grain	Strzegom Pszeniczny	1 kg (18.2%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	40 min	13.5 %
Whirlpool	Citra	40 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	100 ml	Fermentum Mobile